

CLAIMS

1. A method for producing pumpkin for cooking, which comprises immersing a cut of pumpkin in an aqueous solution that contains divalent cationic salt and pectinesterase, wherein the aqueous solution is at a temperature lower than the optimum temperature for the reaction of pectinesterase.
2. The method for producing pumpkin for cooking of claim 1, wherein the immersion treatment is carried out with the aqueous solution at a temperature between 5°C and 30°C.
3. The method for producing pumpkin for cooking of claim 1, wherein the immersion treatment is carried out with the aqueous solution at a temperature between 7°C and 25°C.
4. The method for producing pumpkin for cooking of claim 1, wherein the immersion treatment is carried out with the aqueous solution at a temperature between 10°C and 20°C.
5. The method for producing pumpkin for cooking of claim 1, wherein the concentration of the divalent cationic salt in the aqueous solution is between 0.1% and 5% by weight.
6. The method for producing pumpkin for cooking of claim 1, wherein the content of the pectinesterase in the aqueous solution is between 1 and 60 P.E.U. per 100 g of the pumpkin.
7. Pumpkin for cooking, which is produced by the method of claim 1.

8. A pumpkin food, which is prepared by heat-cooking of the pumpkin for cooking of claim 7.